

THE OLD BANK

CELEBRATING
10 YEARS
2016-2026

FOOD MENU

WHILE YOU WAIT

Romesco Hummus Topped with Glazed Pine Nuts
Served with Crisp Sourdough £ 7.50

Silver and Green Pitted Olives, Sun-dried Tomatoes and Balsamic Onions
(GF) £ 7.50

Tear and Share Garlic and Herb Bread Topped with N'duja, Hot Honey & Crispy Onions £ 8.00

Starters Orders

Curried Egg - Chicken Scotch Egg Coated in Bhaji Onions. Served with Bombay Potatoes, Mango and Chilli Gel, Cucumber and Mint Yoghurt and a Butter Curry Sauce (GF) **£ 11.00**

Slow Braised Hawkstone IPA Beef Cheek and Butchers Black Pudding Hot Pot Doughnut Dusted in Rosemary and Garlic Seasoning. Served with Celeriac Puree, Glazed Wild Mushrooms, Herb Emulsion and a Beef and Smoked Pancetta Sauce **£ 11.00**

Pan Fried Scottish King Scallops with Crispy Braised Pork Shoulder and Cheek Press, Sweet and Sour Rhubarb Ketchup, Fennel and Apple Slaw and a Herb and Roast Garlic Dressing
(GF) **£ 13.50**

"Pea and Ham" - Pea Veloute with Crispy Onion and Parmesan Sourdough Crumb. Served with a Chive, Pease Pudding & Black Bomber Cheese Tartlet Topped with a Warm Ham Hock Terrine and Piccalilli **£ 11.00**

Heritage Beetroot Carpaccio with Whipped White Lake Goats Cheese with Lemon and Thyme, Pickled Blackberries, Crispy Onion Cheese Straws and a Toasted Hazelnut and Sherry Vinegar Dressing
£ 11.00

PURE STARVING!

Slow Braised Lamb Ragu and Minted Lamb Neck Pie with Pickled Red Cabbage Puree, Chive Mash, Seasonal Veggies and a Redcurrant and Lamb Gravy **£ 19.50**

OB Chicken Kiev Stuffed with Curry and Roast Garlic Butter with Bombay Style Potatoes Cauliflower, Red Onion and Almond Salad and a Butter Curry Sauce
(GF) **£ 25.50**

Treacle Brushed Rump of Beef (Served Pink) with Haggis and Neep Quiche, Potato and Onion Press, Mustard Glazed Baby Carrots, Wilted Greens, Black Pudding and Sour Dough Crumb and a Bordelaise Sauce
£ 29.50

Pan Fried Cod Fillet with Romesco Sauce, Bubble and Squeak Cake, Wilted Greens, Crispy Kale, and a Warm Dressing of King Prawns, Nduja, Butter Beans and Coriander (GF) **£ 27.50**

Maple and Malt Glazed Ham Slab with Pineapple, Red Onion and Chilli Salsa, Double Cooked Chips and a Fried Free Range Egg
(GF) **£ 19.50**

Pan Seared Venison Loin with Sticky Juniper and Orange Red Cabbage, Slow Braised Venison Fat Potatoes, Celeriac and Chestnut Puree, Glazed Baby Beetroots and a Star Anise and Port Jus (GF) **£ 31.50**

BBQ Chicken and Maple Glazed Ham Mac and Cheese Bound in a 3 Cheese Sauce and Topped with a Crispy Onion and Sourdough Topping Served with BBQ Dusted Fries
£ 19.50

Linda Moore's Beef and Black Pudding Hot Pot with Crispy Potato Topping. Served with Red Cabbage, Seasonal Veggies and a Beef and Treacle Gravy (GF) **£ 22.50**

Wild Mushroom, Celeriac and Leek Cobbler with Blue Cheese and Chive Dumplings. Served with Seasonal Veggies and Crusty Sour Dough Brushed with Garlic Butter
(V) **£ 20.50**

Burgers

All Our Burgers are Served with BBQ Dusted Fries

House - 6oz Steak Patty with Maple Streaky Bacon, Caramelised Onion Mayo, House Salad, Pickles and a Tomato and Roast Garlic Jam. Served with a Choice of Oak Smoked Cheddar or Blue Stilton **£ 17.50**

EL Juan - 6 oz Steak and Chorizo Patty Caramelised Onion and N'duja, Mac and Cheese, Romesco Sauce, Tomato and Roast Garlic Jam, Mozzarella and House Salad **£ 19.50**

OB Bad Boy - Herb Breaded Chicken Breast Topped with Butter Chicken Curry, Mozzarella and Crispy Bhaji Onions. Served with Mango and Red Chilli Gel, Bombay Potatoes, Mint and Cucumber Yoghurt, Onion Bhaji and a Pot of Butter Curry Sauce **£ 19.50**

Veggie - Herb and Vegetable Patty Topped with Crispy Cajun Halloumi and Romesco Sauce. Served with Tomato and Roast Garlic Jam, Caramelised Onion Mayo and House Salad (V, Can be Done Vegan) **£ 17.50**

KEBABS

BBQ and Honey Marinated Chicken Topped with Melted Mozzarella with ½ Garlic Brushed Flat Bread and a Pot of Chips, Cheese and Gravy **£ 19.50**

Hot Honey and Sweet Chilli Halloumi and Mixed Pepper with ½ Garlic Brushed Flat Bread, Salt and Pepper Chips and a Hoi Sin and 5 Spice Gravy (V) **£ 19.50**

Both Kebabs Can Be Changed for a Gluten Free Diet

Sides

Double Cooked Chips with Caramelised Onion and Chive Mayo **£ 4.75 (GF)**

BBQ Seasoned Fries (GF) £ 4.75

Double Cooked Chips, OB House Gravy and Cheese Topped with Crispy Onions **£ 7.50**

Black Bomber Cheese and Mustard Cream Baked Leeks **£ 7.50**

Garlic Mushroom, Spinach and Smoked Cheddar Gratin **£ 7.50**

Seasonal Mixed Veggies (GF) £ 7.00

Classic OB Mac and Cheese with Tortilla Chip Topping **£ 7.50**

HAVE A DEEKS

Please let a Member Know of Any Dietary Requirements/ Allergies or Intolerances When Ordering. We work in a Kitchen where Nuts, Gluten, Dairy are Present. We Cook Good, Tasty Food from Scratch and Your Food May Take time When we are Busy. If

Your Looking for Fast Food Please Leave Now !

V -Vegetarian **GF**- Can Be Tailored For a Gluten Free Diet

GRILL

Our Steaks are from Kirkups Family Butchers who uses Top Limousin and Galloway Beef reared only 12 miles from here at The Old Bank. Steaks are Served with a Choice of 2 Sides and a Garlic and Herb Butter

8oz Rump Brushed in Roasted Garlic, Rosemary and Maldon Smoked Sea Salt **£ 20.50 (GF)**

10 oz Sirloin £ 31.50 (GF)

12 oz Rib Eye £ 34.50 (GF)

12oz Mint and Rosemary Glazed Barnsley Lamb Chop £ 27.50 (GF)

Upgrades

Garlic and Chilli King Prawns in Garlic and Herb Butter **£ 6.50**

Tandoori King Scallops in Garlic and Herb Butter **£ 8.50**

Steak Sauces

Classic Peppercorn **£ 4.50 (GF)**

Blue Cheese and Chive **£ 4.50 (GF)**

Wholegrain Mustard and Whisky **£ 4.50 (GF)**

Bone Marrow and Red Wine Gravy **£ 4.50 (GF)**



KIRKUP BUTCHERS

DESSERTS

Chocolate and Sea Salt Fondant with Dulce Du Leche Mascarpone, Chocolate Soil, Caramelised Popcorn and a Sweet and Salted Popcorn Ice Cream **£ 11.00**
(Please allow 15 Minutes Cooking Time as These are Baked To Order)

Our Trifle - Limoncello and Passionfruit Jelly, Lemon and Poppy Seed Cake, Sea Buckthorn Curd, Lime Curd Mousse and Black Pepper and Sesame Meringue. Served with Orange Marmalade Ice Cream **£ 10.50**

OB Sticky Toffee Pudding with Salted Toffee Sauce, Biscoff Crumb and a Black Treacle Ice Cream **£ 9.00 (GF Option Available)**

White Chocolate and Pistachio Cremaux with Poached New Season Rhubarb, Rhubarb Gel, Ginger Beer Jelly, Shortbread Biscuit Crumb and a Pistachio Ice Cream (GF) **£ 10.00**

Warm Cinnamon Sugar Dusted Brioche Doughnuts with Greek Yoghurt, Runny Honey and Candied Pine Nut Crumb **£ 9.00**